

LA GLORIA
DE MONTERA
restaurante

f @GRUPOANDILANA
@GLORIADEMONTERRA

TO SHARE

Padrón peppers	3,90
Bravas... or explosive?	4,80
Crispy crystal prawns with citrus sashimi togarashi	5,75
Spanish omelette	4,95
Red shrimp croquettes	6,95
Warm escalibada with goat cheese	5,95
Andalusian squid rings	8,40
Oxtail gyozas with truffled cream	8,95
Oxtail raviolon in red wine with mild parmantier, demiglace and watercress salad with raspberries	8,75
Fried eggs with Iberian ham shavings	14,20
Iberian ham with coca bread with tomato	1,95

STARTERS

The green of the season	3,95
Carrot, orange and ginger cream with Greek yogurt and peanuts	4,95
Traditional gazpacho (s.t.)	5,35
Seasonal tomato salad with tuna belly, kalamata olives and red onion	5,70
Eggplant millefeuille with cream cheese, soy vinaigrette and honey	5,95
Tomato & mozzarella fior di latte skyscraper	6,45
Four cheese risotto with wild asparagus and guanciale veil	7,95
Mezzi rigatoni alla puttanesca with creamy black olives	7,80
Truffled tagliatelle with burrata and wild mushrooms	9,60
Truffled porcini risotto, parmesan cloud and portobello	11,50
Black rice with cuttlefish and snow peas (min. 2 people. Price per person)	13,50
Seafood paella (min. 2 pax, price per person)	13,90

LAND

Roasted chicken with prawns and potatoes with toasted butter	9,70	Spicy steak tartare with “ancienne” mustard ice cream and toast	10,95
Thai red curry with Iberian sirloin and jasmine rice	9,95	Duck confit with cinnamon parisienne potatoes, roasted corn aroma and red wine caramel	15,95
Grilled chicken breasts with brie cheese sauce and gnocchi with sage butter	10,40	Iberian pork with pumkin pesto and creamy potatoes	15,70
"Cheeseburger addicted" and its homemade fries	10,80	MR ENTRECOT	14,95
Milanese veal escalope with poached egg, grandma's tomato confit, stratacciella and basil	12,80		

SEA

Tuna belly with soy marinade, onions and snap peas	9,40	Salmon tartare with avocado and trout roe	12,95
Cod cannelloni and roasted garlic sprouts with homemade tomato sauce with basil, pine nuts and Parmesan	9,75	Cod with textured leeks and green pistachios	14,80
Monkfish suquet with its picada	11,80	Tuna tataki with red lentil and raspberry salad	14,50
		Baked gilt-head bream with wok vegetables and lime	15,80

HOMEMADE DESSERTS

Cream-strawberry cut ice cream from the 80's	3,95	Tempered cheesecake	5,95
Cream profiteroles with chocolate sauce	4,20	CHOCOLATE ADDICTED (homemade and fluid chocolate cake)	6,20
Catalan cream	4,65	Chocolate coulant with hand-whipped cream	5,95
Carrotcake with walnuts, mascarpone mousse and carrot coulis	5,95	Tim baon... the favorite of our most loyal customers	4,95
Natural pineapple carpaccio with vanilla ice cream and caramel coulis	5,95	Trio of citrus sorbets	5,65

VAT Included. If you have any intolerance or food allergies, please advise any member of the staff.